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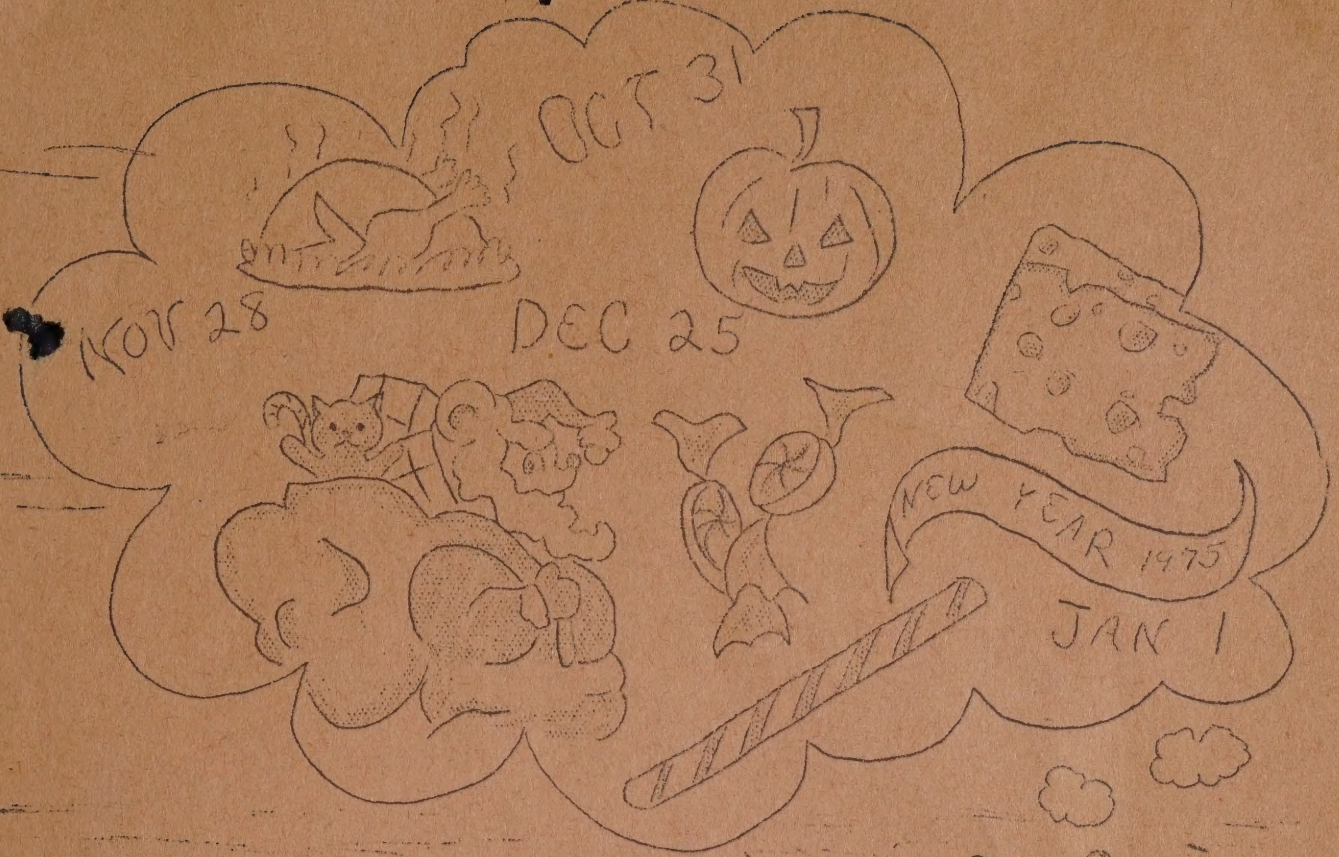
# **Holiday Fantasies Cookbook**

**DeKalb County  
Extension Homemakers Clubs  
1974-75**

**Indexed by Roselyn Wells  
June 2001**







Holiday  
Fantasies









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A CHRISTMAS PUDDING

Take some human nature as you find it,  
The commonest variety will do;  
Put a little graciousness behind it,  
Add a lump of charity or two.  
Squeeze in just a drop of moderation;  
Half as much frugality — or less;  
Add some very fine consideration,  
Strain off all poverty's distress.  
Put some milk of human kindness in it,  
Put in all the happy-ness you can:  
Stir it up with laughter every minute,  
Season with good will toward every man.  
Set in on the fire of heart's affection —  
Leave it on till the jolly bubbles rise;  
Sprinkle it with kisses for confection,  
Sweeten it with a look from loving eyes.  
Flavor it with children's merry chatter,  
Frost it with snow of wintery dells;  
Place it on a holly garnished platter  
And serve it with a song of Christmas Bells.

—Hazel Sutherland  
County EHC Treasurer

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# HOLIDAY

# SWEETS

From the NEVER IDLE CLUB:

## COOKIES or CANDY ??

Nellie Wiggins

2 cups sugar  
1/2 cup milk  
1/2 cup Peanut Butter  
1/2 Cup cocoa  
1/4 lb. oleo  
3 cups oatmeal, uncooked  
Combine sugar, milk, cocoa, and oleo.  
Cook one minute - add peanut butter,  
uncooked oatmeal. Form into squares  
or patties on greased pan. Let cool.  
Serve

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## PEANUT BRITTLE

2 cups sugar  
1 cup syrup  
1/2 cup water  
2 teaspoons soda  
2 cups raw peanuts  
1 teaspoon vanilla  
1 teaspoon butter  
1 teaspoon salt  
Cook sugar, syrup and water to 280° on  
candy thermometer (med. crack stage).  
Add peanuts and salt and cook in syrup  
about 3 minutes or until they (peanuts)  
are golden brown. Remove at once from  
heat. Add vanilla and butter. Add soda  
and stir until foamy. Pour candy onto  
a long greased shallow pan in thin layers.  
When cold, break into pieces.

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## WHITE BARK (CHOC.) CANDY

--Sally Trapp

1 package white bark chocolate (approx. 1 1/2 lb.)  
2 cups crunchy peanut butter (18 oz. jar)  
2 cups miniature marshmallows  
3 cups Rice Krispies  
1 12 oz. jar dry roasted peanuts

Melt white bark in 200° oven  
till smooth and creamy. Add  
marshmallows and peanut butter;  
stir well. Add nuts and Rice  
Krispies and drop by spoonful  
on wax paper. Let set till hard.

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## ORANGE CANDY FRUIT CAKE:

1 lb. candy orange slices (cut up)  
1 cup nuts (cut up)  
1 lb. dates  
Pour 1 cup boiling water with 1 t. soda  
over dates. Let set until cool.  
1 1/2 cups brown sugar (packed)  
2 T. butter or other shortening  
2 eggs (beaten)  
1 1/2 cups flour (measure, then sift)  
Bake in well greased loaf pan 1 Hr. 350°F.

## CANDY

1/4 lb. butter or oleo  
1 can Eagle Brand Milk  
2 lb. powder sugar  
1 cup or can Angel Coconut  
1 cup nuts  
2 tsp. vanilla  
1/4 tsp. salt.  
Mix together - form into balls - let  
chill 1 hr.

Cook: 2 bars German Chocolate  
1/2 cake of paraffin  
Drop your candy balls in above.  
--Judy Dilley

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## NUT CRESCENTS:

1 stick oleo  
5 T. powdered sugar  
1 tsp. vanilla  
1 cup flour (plain)  
1 cup nuts, cut finely

Cream oleo, add powdered sugar and  
vanilla. Work in flour gradually.  
Add nuts. Make into rolled cookies  
size of little fingers and curve  
ends.

Bake at 375° for 8-10 mins. or until  
lightly brown. When cool, roll in  
powdered sugar twice. --Doris Hine

## UNCOOKED FRUIT CAKE:

--Doris Hamman

1# vanilla wafers  
1 large can sweetened condensed milk  
1# shelled pecans  
1 tsp. vanilla  
1/2# candied cherries  
1/2# candied pineapple  
1/2 pkg. white seedless raisins  
Crumb wafers and chop fruit and nuts.  
Mix all ingredients. Pack firmly in  
pan and refrigerate for 48 hours.







## HONEY BARS

1/2 cup shortening  
1/2 cup sugar  
1/2 cup honey  
1 egg well beaten  
2/3 cup sifted flour  
1/2 tsp. baking soda  
1/2 tsp. baking powder  
1/4 tsp. salt  
1 cup quick cooking oats  
1 cup flaked coconut  
1 tsp. vanilla  
1/2 cup chopped nuts

Cream shortening, sugar, honey until light and fluffy. Add egg and blend. Sift flour with soda, baking powder, and salt; Add to creamed mixture. Add oats, coconut, vanilla and nuts. Spread in greased 10 1/2 x 15" pan. Bake in moderate oven (350°) 20 to 25 min. Cut into bars when cool.

--Edith Mertz  
Fairfield Extension Club

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## FROZEN CANDIED FRUIT COOKIES

1 cup butter or margarine  
1 cup sifted confectioners sugar  
1 egg  
2 1/2 cups flour  
1/4 tsp. cream of tartar  
1/2 cup nuts, chopped  
1/2 cup chopped candied fruit  
1 cup whole candied cherries

Cream butter and sugar together; beat in the egg. Stir in dry ingredients; blend in nuts, fruit and cherries. Form in rolls 1 1/2 in. in diameter. Wrap in Saran Wrap and freeze. Heat oven to 375° - slice very thin. Place on greased baking sheet. Bake 6-8 min. Makes about 10 dozen.

--Chatter Belles

## PUMPKIN COOKIES

2 cups flour  
1 tsp. soda  
1/2 tsp. salt  
1 tsp. baking powder  
1 tsp. cinnamon  
1 cup shortening  
1 egg  
1 cup sugar  
1 cup pumpkin  
1/2 cup chopped walnuts  
1 cup chopped dates  
1 tsp. vanilla

Cream shortening and sugar; add pumpkin and egg. Mix well. Add sifted dry ingredients, fruit, nuts and vanilla. Bake 350° 12 to 15 minutes.

--Kathleen Guy  
Stafford Twp. Club.

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## CHERRY SLICES

1 cup flour  
1/2 cup butter or oleo  
1 T. brown sugar

Mix - pack in shallow 8 x 13" pan-pack sides up to. Bake 5 min. 400°.

1 cup brown sugar  
3/4 cup chopped nuts  
1/2 cup coconut  
1 small bottle cherries (red) cut in small pieces.

2 eggs  
3 T. flour  
1 t. baking powder  
Mix - pour over base. Bake 25-30 min. at 350°

Cool - put confectioners sugar icing. Keep several days before slicing.

--Betty Cather  
Stafford Twp. Club.

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## ORANGE-SLICE BARS

1 pound candy orange slices  
2 cups sifted flour  
1/2 teaspoon salt  
3 cups light brown sugar  
4 eggs, slightly beaten  
1 cup chopped nuts  
1 teaspoon vanilla

Cut orange slices in small pieces with scissors dipped in cold water. Add to flour and salt. Add remaining ingredients, and mix well. Spread in two (2) greased pans (9x9x2"). Bake in a moderate oven for about 45 minutes. Cool in pans. Cut in bars 1x3" and roll in fine granulated sugar.

--Helen Strayer



### BROWNIE DROPS

1/2 cup shortening  
2 1-oz. sq. unsweetened chocolate  
1 cup brown sugar  
1/2 cup buttermilk or sour milk  
1 egg  
1 teas. vanilla  
1 1/2 cup sifted flour  
1/2 teas. baking powder  
1/2 teas. soda  
1/4 teas. salt  
1 cup chocolate bits

Melt together the shortening and 1 1/2 sq. chocolate, reserving remaining 1/2 sq. for chocolate glaze.

Add sugar, milk, egg and vanilla; blend. Sift dry ingredients and add to chocolate mixture.

Stir in chocolate pieces. Drop from teaspoon on greased baking sheets.

Bake 375° for 10-20 minutes. While warm, spread with chocolate glaze:

1/2 sq. chocolate  
2 T. butter  
1 cup powder sugar  
1 T. hot water  
1/2 teas. vanilla

—Lola Phillips  
Never Idle Club

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### FRUIT BARS

1 1/2 cup raisins  
1 1/4 cup water  
1/2 cup lard  
1 1/2 cup brown sugar  
1 teas. soda  
1/2 teas. baking powder  
1 teas. cinnamon  
1 tablespoon vanilla  
1/4 teas. salt  
2 eggs  
3 cups flour

Boil together slowly for 10 min., raisins, water, and lard. Let COOL. Combine the dry ingredients and add to the boiled mixture. Bake on a cookie sheet, spread thinly. Bake at 350° just until done at a slight touch.

Frosting: 1 cup powder sugar and thin with orange juice. Spread on fruit bar and cut while hot.

—Beth Keller  
Wilmington Township

### THUMBPRINT COOKIES

Mix together 1/2 cup soft shortening (1/2 butter), 1/4 cup brown sugar, 1 egg yolk, 1/2 teas. vanilla. Sift together and stir in 1 cup sifted flour and 1/4 teaspoon salt. Roll into 1 inch balls; dip in slightly beaten egg white. Roll in finely chopped nuts. Place about 1 inch apart on ungreased baking sheet. Bake 5 minutes. Remove from oven. Quickly press thumb gently on each cookie. Return to oven and bake 8 min. longer. Cool. Place in thumbprint a bit of chopped candied fruit, sparkling jelly or tinted icing. Oven temperature 375°.

Makes about 2 dozen cookies.

—Lula Oberlin  
Wilmington Township

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### CHRISTMAS THUMBPRINTS

2/3 cup butter  
1/3 cup sugar  
2 eggs, separated  
1 teas. vanilla  
1/2 teas. salt  
1 1/2 cup flour  
3/4 cup finely-chopped walnuts  
1/3 cup cherry or strawberry preserves

Cream butter and sugar together until fluffy. Add egg yolk, vanilla and salt; beat well. Gradually add flour, mixing well. Shape into 3/4 inch balls, and dip in slightly beaten egg whites. Dip in chopped walnuts. Place inch apart on greased cookie sheet. Press down center of each with thumb. Bake at 350° for 15 to 17 minutes. Cool slightly. Remove from pan and cool on rack. Just before serving, use preserves to fill centers of cookies. Yield: 3 dozen.

—Never Idle Club

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### AUNT MARY'S COOKIES

1 cup sugar	1 cup lard
1 cup baking molasses	2 eggs
1 Tble. ginger or cinnamon	
1 Tble. soda and 1 cup boiling water	
3 Tble. vinegar	5 c. sifted flour

Chill overnight. Drop or Rolled.

—Emma Burns  
Wilmington Ext. Club



## CHOCOLATE CHIP BARS

Make in 3 stages:

Stage 1 - 1 cup dates  
1 teas. soda  
1  $\frac{1}{4}$  cup boiling water

Pour Boiling water over dates and soda.  
Let cool.

Stage 2 - 1/2 cup shortening  
1 cup sugar  
2 eggs  
2 cups flour  
1 teas. salt  
1/2 teas. soda

Cream shortening, add sugar and eggs.  
Add balance of stage 2 in order. Add  
stage 1 and beat well. Pour on greased  
cookie sheet 11 x 17.

Stage 3 - 1/2 cup sugar  
1/2 cup nuts  
1/2 package chocolate bits

Mix together and sprinkle on top.  
Bake 30 minutes at 300°.

—Never Idle Club

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## CHOICE SQUARES

1 cup butter	1 egg white
1 cup brown sugar	1 cup chopped nuts
1 egg yolk	
2 cups flour	
1 teas. cinnamon	

Cream butter and sugar. Add egg yolk  
and cinnamon with the flour. Pat dough  
thin into a pan 12x14. Spread with  
beaten egg white - cover with chopped  
nuts. Bake in slow oven for 45 min. 250°  
Cut into squares while hot.

—Jean Bowman  
Never Idle Club

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## CARROT COOKIES

1 cup mashed carrots (while warm)  
1 cup shortening  
3/4 Cup sugar  
1 egg  
2 cups sifted flour  
1/2 teas. salt  
1 teas. vanilla  
1/2 teas. lemon  
2 teas. Baking Powder

Beat well - drop by spoonful. Top/icing.

—Peg Littlejohn

## BLUEBERRY COOKIES

2 cups sifted flour  
2 tsp. baking powder  
1/2 tsp. salt  
3/4 cup blueberries  
1/2 cup shortening  
1 cup sugar - may use brown sugar  
1 1/2 tsp. grated lemon rind  
1 egg  
1/4 cup milk  
Add vanilla if you care to.

Mix and sift flour, baking powder and  
salt; stir in blueberries. Cream  
shortening until soft; gradually beat  
in sugar, then lemon rind and egg;  
add flour alternately with milk, beating  
until smooth after each addition.  
Drop from teaspoon on greased baking  
sheet and bake in moderately hot oven  
(375°-400° F) for 8 to 12 minutes. Makes  
around 2 1/2 dozen cookies.

—Gertrude N. Anthony  
Stafford Club

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## REFRIGERATOR FILLED DATE COOKIES

1 pound dates	1 cup oleo
1/2 cup water	3 eggs
1/2 cup sugar	4 cups flour
1 cup sugar	1 tsp. soda
1 cup brown sugar	1 tsp. vanilla

Cook until thick, dates, water and 1/2  
cup sugar. Set aside to cool. Cream  
shortening, 1 cup sugar, and 1 cup  
brown sugar. Add eggs and beat thorough-  
ly. Sift soda, salt, and flour together  
and add to first mixture. Roll out  
dough about 1/2" thick. Spread with  
the cooled dates and roll dough into 2  
rolls. Set in refrigerator until thor-  
oughly chilled. Slice about 1/4" thick  
and bake in moderate oven about 15 min.

—Nancy Hook  
Stafford Home Dem. Club

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Don't throw away those coffee cans -  
They can be used. How about painting  
or covering one with contact paper -  
then when you want to cheer a friend  
who is lonely or just returned from the  
hospital, fill with cookies and deliver!



### CHOCOLATE CRINKLE COOKIES

1/2 cup Crisco oil or margarine  
4 squares unsweetened chocolate  
2 cups sugar  
4 eggs - 1 at a time  
1 teas. vanilla  
1/2 teas. salt  
2 cups flour  
2 teas. baking powder

Chill - roll in balls - roll in a cup  
of powdered sugar. Bake at 350° - 10 min.

—Bea Snyder  
Wilmington Ext.

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### SEMI-SWEET OATMEAL CHEWS

Melt one large pkg. chocolate bits  
Stir in 1/2 cup shortening  
1/2 teas. salt

Beat 3 eggs till thick  
Add 3/4 cup sugar and continue beating  
until very thick. Add 1 cup rolled  
oats, 1 teas. vanilla.

Drop by teaspoonsful on greased cookie  
sheet. Bake 375° - 6-8 min.

—Bea Snyder  
Wilmington Ext. Club

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### HOLIDAY FRUIT DROPS

1 cup shortening  
2 cups brown sugar  
2 eggs  
1/2 cup soured milk  
3 1/2 cups flour  
1 teas. soda  
1 teas. salt  
1 1/2 cups broken pecans  
2 cups candied cherries  
2 cups cut-up dates

Mix shortening, sugar, and eggs well.  
Stir in soured milk. Measure flour by  
dipping method or by sifting. Blend dry  
ingredients; stir in. Stir in pecans,  
cherries, and dates. Chill at least 1  
hour.

Heat oven to 400. Drop rounded teaspoon-  
fuls of dough about 2" apart on lightly  
greased baking sheet. Place a pecan half  
on each cookie, if desired. Bake 8-10 min.  
until almost no imprint remains when  
touched lightly. Makes about 8 dozen.

—Beverly Johnson  
Wilmington Ext. Club

### OATMEAL DROP COOKIES

1 1/2 cup sugar  
1/2 cup lard or other shortening  
2 eggs  
1/3 cup milk  
2 cups rolled oats  
2 cups flour  
2 teas. baking powder  
3 teas. cinnamon

Cream together sugar and shortening.  
Add well-beaten eggs, then oatmeal,  
cinnamon, flour. Baking powder with  
the milk. Drop with spoon in a well  
greased cookie sheet and decorate with  
raisins. Bake 10-12 minutes in a mod-  
erate oven (375°).

—Lois Prosser  
Wilmington Club

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### COLOR COOKIES

1/2 cup Crisco  
1/2 cup brown sugar  
1/4 cup granulated sugar  
1/2 teas. vanilla  
1/4 teas. water  
1 egg  
1 cup plus 2 tablespoons sifted all-  
purpose flour  
1/2 teas. soda  
1/2 teas. salt  
3/4 cup M and M plain chocolate candies

Blend Crisco and sugars. Beat in vanilla,  
water, and egg. Sift remaining dry  
ingredients together and add to the sugar  
and egg mixture. Mix well. Stir in  
M and M candies. Drop by teaspoonfuls  
onto ungreased cookie sheet. Bake at  
375° for 10-12 minutes or until golden  
brown. Makes about 3 dozen 2 1/2 inch  
cookies.

—Helen Strayer

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### GOLDEN NUGGETS:

Rejoice and be merry in song and in mirth!  
O praise our Redeemer, all mortals on  
earth! For this is the birthday of Jesus  
our King, who brought us salvation, His  
praises we'll sing!

—From an old church gallery  
book discovered in Dorset, England



### SHORTBREAD STICKS

1 cup butter or oleo  
1/2 cup sugar (white)  
2 1/2 cups sifted all-purpose flour  
3/4 cup chocolate pieces, melted  
2/3 cup chopped walnuts

Cream butter. Gradually add sugar, creaming till light and fluffy. Stir in flour; chill several hours. Roll to 1/2 in, cut in sticks 1/2" wide and 1 1/2" long. Bake on ungreased baking sheet in moderate oven (325°) about 25 min.

Spread half the sticks with melted chocolate and stack a plain stick on each. Dip one end in melted chocolate then in chopped nuts. Makes 52

—Betty Cather  
Stafford Twp. Club

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### CHOCOLATE CRINKLES

1/2 cup vegetable oil  
4 sq. unsweetened chocolate melted (4 oz)  
2 cups white sugar  
4 eggs  
2 tsp. vanilla  
2 cups flour  
2 tsp. baking powder  
1/2 tsp. salt  
1 cup confectioners sugar

Mix oil, chocolate, and granulated sugar. Blend in one egg at a time until well mixed. Add vanilla. Measure flour by dipping method. Stir flour, baking powder, and salt into oil mixture. Chill several hours or overnight. Bake at 350. Drop teaspoonfuls of dough into confectioners sugar - roll in sugar; shape into balls. Place about 2" apart on greased baking sheet. Bake 10 to 12 minutes. Do not overbake! Makes about 6 doz. cookies.

—Beverly Johnson  
Wilmington Club.

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### MINCEMEAT PIE-BARS

2 1/2 cups sifted flour  
1 tsp. salt  
1 cup shortening  
5 to 6 T. water  
2 cups prepared mincemeat  
2 T. sugar (for tops)

meat; seal edges with fork. Prick top with fork. Sprinkle with sugar. Bake at 400° 30 min. or until golden. Serve warm or cold cut in 2" squares. Makes 28.

—Never Idle Club

### SANTA'S WHISKERS

1 cup margarine  
1 cup sugar  
2 T. milk  
1 t. vanilla  
2 1/2 cups sifted all-purpose flour  
1/2 cup finely chopped nuts  
3/4 cup chopped red and green candied cherries  
3/4 cup flaked coconut

In mixer bowl cream together margarine and sugar; blend in milk and vanilla. Stir in flour, cherries, and nuts. Form into 2 rolls each 2" in diameter and 8" long. Roll in coconut. Wrap and chill several hours or overnight. Slice 1/4" thick; place on ungreased cookie sheet. Bake in 375° oven for 12 min. or till edges are golden. Makes about 5 dozen. These cookies can be frozen.

—Gail Hay  
Chatter Belles Club

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### MINCEMEAT COOKIES

1 1/2 cups sugar  
1 cup butter  
1 egg  
3 1/4 cups flour  
2 t. baking powder  
1 t. soda (dissolve in 1/4 cup hot water)  
1 cup mincemeat in 1 cup hot water

Cream butter and sugar; add eggs and beat. Stir in dry ingredients; add mincemeat. Bake 375° for 8 minutes. Drop by Teaspoonful on cookie sheet.

—Burtie Ryneason  
Richland Township



### ORANGE TORQUE

2 small pkg. orange Jello  
2 1/2 cups hot water

When cool - add 1 No. 2 can crushed pineapple.

When above starts to thicken add 1 cup Milnot whipped with a little sugar and vanilla added

Line a flat dish with graham cracker crumbs and pour on mixture. Sprinkle more crumbs on top and garnish with chopped nuts. Refrigerate several hours.

—Mildred Coll  
Stafford Club

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### PEANUT BUTTER PIE

3 eggs slightly beaten  
3 T. melted butter  
1/2 cup crunchy peanut butter  
1 cup sugar  
1 cup light or dark corn syrup  
1/2 tsp. salt  
1/2 tsp. vanilla

Combine all ingredients and pour in an unbaked pastry shell. Bake in a preheated oven at 400° for 10 minutes; then reduce heat to 350° and bake until firm or about 30-35 minutes.

—V. Mutfeld

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### HOLIDAY WREATHS

30 marshmallows  
1/2 cup butter  
1 teaspoon vanilla  
2 teaspoons green food color  
3 1/2 cups corn flakes

Combine marshmallows, butter, vanilla and food coloring in top of double boiler. Heat over water until marshmallows and butter are melted, stirring frequently. Gradually stir in corn flakes. Drop from spoon onto waxed paper; with hands shape into small wreaths. Decorate with small cinnamon candies.

—Mrs. Rose Steckley

Can be shaped into a 9" wreath for a beautiful centerpiece. May decorate with red candied cherries and silver dragees. Use candle in center.

—Ann Prosser  
Wilmington Club

### CHOCOLATE POPCORN

3 quarts popped corn  
1 1/2 cups granulated sugar  
1 1/2 T. butter  
1 square unsweetened chocolate  
Boil together sugar, butter, chocolate and 3 T. water to 242 degrees F. or soft ball stage. Pour it over the popped corn. Stir until all the kernels are coated.

— Mildred Kruse  
Charm & Chatter

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### CRACKERJACK

2 cup white sugar  
1 cup white Karo  
1/2 cup water - boil until turns tan.  
Take off burner, add 2 T. butter, 2 t. soda dissolved in 1 T water  
Pour over 2 gal. popped corn

—Majel Moughler  
Stafford Club

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### CRAZY CRUNCH

2 quarts popped corn  
Nuts

Boil 1/2 cup White Karo  
1 1/3 cup sugar  
1 cup margarine

Stir constantly 10-15 minutes till mixture turns caramel in color. Remove from heat and add 1 tsp. vanilla. Pour over corn and mix. Can be made into balls or as crunch.

—Lila Springer  
Jacksonettes

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### CHEESE BALL

2 sticks butter (1 cup)  
2 8-oz. pkg. cream cheese  
3 1/2 T. warm milk

Cream together - when well mixed add 1/4 cup of any sharp cheese - either a soft cheese or a crumbly cheese. Mix well and chill until firm; form into 3 balls and roll in finely chopped nuts. Put a cherry in middle. Wrap in foil, freeze if desired.

—Chatter Belles



# BANANA NUT BREAD

—Nancy Capp  
Wilmington Club

2 1/2 cups flour  
1 cup sugar  
3 1/2 t. baking powder  
1 t. salt  
3 T. salad oil  
3/4 cup milk  
1 egg  
1 cup finely chopped nuts  
1 cup mashed bananas

Measure all ingredients into large bowl;  
beat on medium speed 1/2 minute. Pour  
into 2 pans (8 1/2 x 4 1/2 x 2 1/2) which have  
been greased and floured. Bake at 350°  
for 55 to 65 minutes. Cool before slicing.

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# BANANA BREAD

Makes 9 x 5 loaf

Sift together: 2 cups all purpose flour  
1 teaspoon soda  
1 teaspoon salt  
Cream: 1/2 cup butter; gradually add  
1 cup sugar, creaming well  
Add: 2 unbeaten eggs  
1 cup mashed bananas (2 med.); blend  
Combine: 1/3 cup milk and 1 teaspoon  
lemon juice or vinegar  
Add: the dry ingredients alternately with  
the milk (with electric mixer use  
low speed)  
Stir in: 1/2 cup nuts, chopped  
Turn: batter into 9 x 5 x 3 inch pan,  
well breased on the bottom  
Bake: in moderate oven 350° 60-70 min.

—Bea Snyder  
Wilmington Club

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# DATE AND NUT BREAD

—Kathleen Guy  
Stafford Club

8 ox. pkg. dates  
2 cups boiling water  
2 tsp. soda  
2 T. shortening  
4 cups flour  
2 cups sugar  
2 eggs  
1 tsp. salt  
1 cup chopped nuts  
2 tsp. vanilla

Pour boiling water over dates. Add soda.  
Set aside. Cream sugar and shortening.  
Beat in eggs; stir in date mixture. Add  
remaining ingredients. Fill 5 greased #2  
cans half full. Bake 325° 1 hr. Let stand  
for 15 mins. before removing from cans.  
Freezes well.

# PUMPKIN BREAD

3 cups sugar  
1 cup cooking oil  
4 eggs  
1/3 cup orange juice - 1/3 cup water  
2 cups pumpkin  
3 1/3 cups flour  
2 t. soda  
1 1/2 t. salt  
1 t. cinnamon  
1 t. nutmeg

Mix sugar, oil, eggs, juice and water  
and pumpkin together.  
Sift dry ingredients and add to first  
mixture.  
Bake for 1 hour at 350°. Makes 2 large  
loaves or 3 small loaves.

—Edna Mutzfeld

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# ZUCCHINE BREAD

3 eggs  
1 cup oil  
2 cups sugar  
2 cups peeled and grated zucchini  
2 tsp. vanilla  
3 cups flour  
1 tsp. soda  
1/4 tsp. baking powder  
1 tsp. salt  
3 tsp. cinnamon  
1/2 cup chopped nuts

Beat eggs until light and foamy. Add  
oil, sugar, zucchini and vanilla. Mix  
lightly but well. Mix flour, soda,  
baking powder, salt and cinnamon in bowl.  
Add flour mixture, to first mixture and  
blend. Add nuts. Bake in greased 9x5  
inch loaf pans at 325° for one hour or  
until done. Remove from pans at once  
and cool on rack.

Makes 2 dozen muffins instead of loaves  
if desired.

—Mildred Kruse  
Charm & Chatter Club

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CHRIST was born in the first century,  
yet HE belongs to all centuries. HE  
was born a Jew, yet HE belongs to all  
races. HE was born in Bethlehem, yet  
HE belongs to all countries.

—George W. Truett



### BLUEBERRY MUFFINS

2 1/2 cups sifted flour  
2 1/2 tsp. Calumet baking powder  
1/3 cup sugar (brown sugar may be used)  
1/2 tsp. salt  
1 cup blueberries  
1 egg, well beaten  
1 cup milk  
4 T. melted butter or other shortening

Sift flour once, measure, add baking powder sugar and salt and sift again or mix well. Combine berries with 1/3 cup of flour mixture. Combine egg, milk and shortening. Add to flour. Fold in berries. Bake in greased muffin pans in hot oven (425°) 25 minutes or until done. Makes 18 muffins.

—Gertrude N. Anthony  
Stafford Club

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### BAGELS

1 cake or 1 pkg. yeast  
2 T. sugar  
2/3 cup lukewarm water  
3 T. melted shortening  
3 cups gluten flour, sifted (all-purpose flour can be used)  
1 t. salt  
1 egg

Dissolve yeast and sugar in warm water; add shortening and mix. Sift flour and salt onto a board. Make a well in the center and pour yeast mixture and egg into it. Mix into a dough and place in a bowl; cover and let rise for 45 min. Knead for 3 min. Divide dough into 12 pieces. Roll between lightly floured hands into 8" strips. Form into doughnuts and press edges together securely. Remove onto a floured baking sheet and bake for 4 min. in a 400° oven.

Remove and drop into rapidly boiling water. Cook for 20 minutes; drain well. Replace on baking sheet and bake for 15 min. at 400° or until browned on both sides. To serve slice through middle horizontally and spread with butter or cream cheese.

—Burtie Rynearson  
Richland Twp. Club

\* \* \* \* \*

"Somehow, not only for Christmas  
But all the long year through,  
The joy that you give to others  
Is the joy that comes back to you."

—John Greenleaf Whittier

### CATERER'S BUFFET CHICKEN DISH

5# chicken  
1 carrot  
1 whole onion  
1 loaf 2-day old bread  
1/2 cup butter  
2 T. parsley  
2 large stalks celery diced  
1/2 onion diced  
1 T. poultry seasoning  
3 teas. salt  
Dash of pepper  
1 cup fat from broth  
4 c plus 6 T. broth  
1 cup milk  
1 cup flour  
4 eggs beaten  
1 pkg. frozen peas

Simmer chicken in 2 qt. water with carrot and onion til done. Cool in liquid, drain and cube meat. (reserve broth) cube bread.

Saute parsley, celery, and onion in butter 5 min. Combine with salt, pepper, bread and poultry seasoning.

Mix in 6 T. broth. Melt 1 cup chicken fat and stir in flour til smooth. Heat 4 c. broth and 1 cup milk in pan. Add broth mixture and 2 t. salt to fat mixture. Cook til thickened. Add some of hot mixture to 4 beaten eggs and cook over low heat 3 min. more. Add cooked peas to broth mixture.

In very large or 2 smaller baking dishes place a layer of stuffing, then 1/2 of sauce. Add chicken. Pour on remaining sauce. Top with sauteed crumbs. Bake 350° 30 min. Freezes and reheats well.

—Chatter Belles Club

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### ANGEL ROLLS

1 yeast cake or dry yeast dissolved in warm (not hot) water  
1/4 cup shortening  
1/3 cup sugar  
1 1/4 teas. salt.  
1 cup scalded milk  
3 1/2 cups flour  
2 egg whites

Add sugar and shortening to hot milk, (then cool). Add dissolved yeast cake and 2 cups flour; blend well. Set aside for 30 minutes. Beat egg whites until light and fluffy; add to other mixture; add 1 1/2 cups flour with salt mixture; let stand 1 1/2 hours. Knead and make rolls, let rise and bake (grease pan and top of rolls) at 350° 15-20 min. or til golden brown



### PHILADELPHIA CREAM CHEESE SALAD:

6 oz. lime jello  
2 1/2 cups water  
1 large can crushed pineapple  
1 large pkg. Philadelphia cream cheese

After water comes to boil, add jello, pineapple, mashed or cut small pieces cream cheese. Mix these in the blender - work fine, for few minutes until all mixture is well mixed. Put in dish or pan of your choice and place in refrigerator to set.

—Judy Richey  
Smithfield Club

\* \* \* \* \*

### PARTY SALAD

1 large can of crushed pineapple. Heat juice and pineapple, then add large box of Lime Jello - stir until dissolved - then cool. Add 1 large pkg. of cream cheese and beat well. Then add 1 large jar of pimientos chopped fine, 1 cup chopped celery, 1 cup nut meats cut fine. Then add one large container of cool whip. Chill in refrigerator. (I also tried lemon Jello and it was good).

—Zella Collins  
Newville Twp. Club

\* \* \* \* \*

### FROZEN FRUIT SALAD

1 large Cool Whip  
1 can Eagle Brand  
1 can drained crushed pineapple  
1 can peach pie filling (other fruit filling can be used)

Fold together and freeze

—Never Idle Club

\* \* \* \* \*

### CHRISTMAS SALAD

4 egg yolks 16 large marshmallows  
4 T sugar 1/2 pt. whipping cream  
4 T vinegar 4 rings pineapple  
salt 8 oz. red & green Maraschino  
nuts cherries

Cook until thick like mayonnaise the first 4 ingredients. While still hot, add the marshmallows - stir until dissolved. Add 1/2 pt. whipping cream whipped, pineapple diced, cherries and nuts. Mix and chill.

—Ann Prosser  
Wilmington Twp. Club

### SNOW BALL SALAD 8 Servings

1 bottle of red maraschino cherries  
drained  
1 pkg. white coconut  
1 can green grapes drained  
1 pkg. small white marshmallows  
1 pkg. sour cream (about 1 pint)  
1 8-oz. pkg. cream cheese

Soak green grapes in food coloring (green) for 1 hour or until a good green color. Combine all ingredients except cream cheese - place in an attractive glass bowl. Form small balls of cream cheese on top for garnish - a few red cherries may be saved for center. This makes a colorful Holiday Salad.

—Lois Prosser  
Wilmington Club

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### RHUBARB—VEGETABLE SALAD

3 cups sliced rhubarb  
1 3/4 cup water  
1/2 cup sugar  
1 pkg. lime jello  
1/4 teasp. salt  
2 teasp. chopped red pepper  
1/2 cup finely shredded cabbage  
3/4 cup chopped celery

Cook rhubarb in water for five minutes. Add sugar and jello, stir until the gelatin is dissolved. Chill until it begins to set. Add remaining ingredients and pour into an oiled mold. Chill until set and unmold to serve.

—Retha Grable  
Franklin Twp. Club

\* \* \* \* \*

### CRANBERRY FLUFF

2 cups ground cranberries  
3 cups miniature marshmallows  
1 cup sugar  
2 cup diced apples  
1 small can crushed pineapple (drained)  
1/2 cup nuts (optional)  
1 pkg. dessert topping mix, whipped  
1/4 t. salt.

Combine cranberries, marshmallows and sugar. Refrigerate for 12 hrs. Combine remaining ingredients - add to cranberry mixture. Refrigerate for several hours. Yield: 10-12 servings.

—Betty Cather



### CHICKEN SANDWICHES

1 quart cooked chicken (picked off bones)  
1/2 cup cracker crumbs (crushed with rolling pin)  
1 cup chicken broth  
Seasoning

Mix together well. Place in oblong pan and bake 20 min. at 350°. This is a good way to prepare old hens, and broth can be used for noodles.

Helen Strayer

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### "QUICK AND EASY"

1 1/2 lb. hamburger (more or less)  
Salt and pepper to taste, diced onion to taste.  
Any frozen vegetable (mixed are best) 2 cups  
1 can celery or mushroom soup  
Layer the above in square pyrex baking dish.  
Cover with 1 lb. frozen tater tots placed close together.

Bake for 1 hr. at 350°. Serves 6-8

--Lela Schwartz

### # ZUCCHINE CASSEROLE

Serves 6

# 2 lbs. of Zucchini diced up  
# 1/4 cup chopped onion  
# Cook in salted water for 5 minutes.  
# Combine: 1 can Cream of Chicken soup  
# 1 cup sour cream  
# 1 cup shredded carrots.  
# Add 1/2 cup melted oleo  
# Spread 1/2 of 8 oz. pkg. Herb seasoned  
# Croutons on bottom of greased casserole.  
# Pour vegetables combined with sauce and  
# sprinkle some Croutons on top.  
# Bake at 350° for 25 to 30 minutes.

--Treva Salyer

#####

### 3 - MINUTE SALAD DRESSING

1 egg 1/4 cup vinegar  
1 1/2 T. salt 3/4 cup Mazola oil  
2 T. sugar 1 cup water  
2 T. dry mustard 4 T. Argo corn starch  
1/8 T. paprika

Combine all ingredients except water and corn starch in a mixing bowl. Stir only till blended. In a sauce-pan mix 1/4 cup of the water with corn starch, then add remaining water. Cook stirring constantly until thick and clear. Add hot corn starch mixture to ingredients in mixing bowl and beat briskly with mixer. Cool before using.

--Hazel Sutherland

Note: I use a little less mustard & salt.

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### FRENCH DRESSING

1 cup oil 1 t. salt  
1 cup catsup 1 small onion  
1/2 cup vinegar 1 t. paprika  
1 cup sugar 2 T. lemon juice

Worcestershire sauce

Blend all together in blender. Makes about 1 quart. Store in refrigerator.

--Zella Collins

Newville Twp. Club

### SALAD DRESSING - "Mayonnaise"

6 T. enriched flour  
1/2 t. dry mustard  
1 t. salt  
1 t. sugar  
1/2 t. paprika  
1 cup salad oil  
1 cup warm water  
2 eggs  
3 T. vinegar

Mix flour, mustard, salt, sugar and paprika in small sauce-pan. Add 2 T. of the salad oil and mix well. Add warm water. Cook slowly stirring constantly until mixture is thick and smooth. Turn into a mixing bowl and chill thoroughly. Add eggs, one at a time to chilled mixture, beating thoroughly after each addition. Beat in vinegar. Add remaining salad oil slowly and beat thoroughly between each addition. Makes 2 2/3 cups.

--Hazel Sutherland

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There is love at Christmas because Christmas was born of love. Let us, each one, keep alive this spirit of love and glorify God.  
--Josepha Emms



### ANGEL CHERRY DESSERT

1 cup milk  
40 marshmallows (large)  
1 cup heavy cream, whipped  
20 graham crackers, crushed  
1/2 stick butter or oleo  
1/4 cup powdered sugar  
Cherry pie filling

Melt marshmallows in milk in double boiler. Chill. Add whipped cream. Combine graham crackers, butter and sugar; line bottom of dish with half the graham crackers mixture. Layer cherry pie filling and marshmallows mixture over crumbs; top with remaining graham crackers mixture.

Yield: 8 servings      --Betty Cather

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### EASY CRANBERRY SALAD

Grind 1 pkg. cranberries and 2 medium whole oranges. Add 1 1/2 cups sugar. Add 1 1/2 cups small marshmallows and about a pint of Cool Whip or other whipped topping. Refrigerate before serving. If a smaller serving is desired - half the ground mixture can be frozen.

--Mildred Coll  
Stafford Club

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### PINK FROZEN DESSERT

1 can Thank You cherry pie filling  
1 can crushed pineapple (1 1/4 size)  
1 can Eagle Brand milk  
1 Qt. Cool Whip  
Nuts if desired  
Mix altogether and freeze.

--Stafford Twp. Club

\* \* \* \* \*

### ICE CREAM DESSERT

Grind together 1 cup dry toasted peanuts and 1 cup shredded coconut. Cream together 2 cups brown sugar and 2 sticks (1/2 lb.) oleo. To the ground peanuts and coconut, add the creamed sugar and oleo and 3 cups Rice Krispies. Toss around till well mixed. In an oblong pan put a layer of this, then spread with ice cream. Then spread the rest of the mixture over the top. Put in freezer little while before serving. This is enough for a gallon of ice cream.

--Helen Strayer

### JELLO - PUDDING DESSERT

1 pkg. (regular size) orange jello  
2 cups water  
1 pkg. (regular size) vanilla pudding  
(not instant)

Mix above items.

Bring mixture to boil and cool. Brown 2 cups of coconut in broiler; mix in 1/4 cup of melted butter; press in pie pan for crust. Prepare one package of Dream Whip and mix one-half of it in cooled mixture; pour in pie crust and decorate with the other half of Dream Whip; top the Dream Whip with Mandarin oranges. You may also use strawberry or raspberry Jello instead of orange, but always use vanilla pudding. Use the fruit of the same type as the jello for garnish. This may also be used without the crust and served salad style.

--Nancy Hook  
Stafford Club

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### HAWAIIAN TORTE

1 1/2 cups sifted flour	1 egg
1 tsp. baking soda	1 cup undrained
1 tsp. salt	crushed pine-
1/2 cup butter or oleo	apple
1 cup sugar	1 tsp. vanilla
	1/2 cup flaked coconut
	1/2 " brown sugar, packed

Sift flour, baking soda and salt; set aside. Cream butter and sugar, add unbeaten egg, crushed pineapple and vanilla. Mix well, stir in dry ingredients. Turn into 9 x 9 x 2 in. greased and floured pan. Combine coconut and brown sugar. Sprinkle over batter. Bake at 350° oven 35 to 40 minutes or till torte tests done. Serve warm or cold topped with whipped cream.

--Lela Schwartz

\* \* \* \* \*

### SALAD:

1 lb. cottage cheese  
1 can crushed pineapple drained  
1 box lemon Jello (3-oz. size dry)  
Nuts

Fold the above together  
Add 1 small carton of Cool Whip

--Doris Cline  
Wilmington Twp. Club



# WHITE HICKORY NUT CAKE

2 cup flour  
2 tsp. baking powder  
1/2 tsp. salt  
1/2 cup shortening  
1 1/2 cups sugar  
1 cup nut meats  
3/4 cup milk  
1 tsp. vanilla  
4 egg whites (beaten); fold in last  
—Peg Littlejohn

# FRUIT COCKTAIL CAKE

1 cup sugar  
1 egg (beat)  
1 cup flour  
1 level teaspoon soda  
1/2 t. salt  
Sift dry ingredients.  
1/2 cup fruit cocktail juice  
1/2 cup fruit cocktail  
Alternate and add to above  
—Edna Mutzfeld

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# CRANBERRY CHRISTMAS CARROT CAKE

3 cups sifted flour  
2 tsp. baking powder  
1 tsp. soda  
1/2 tsp. cinnamon  
1/2 tsp. nutmeg  
1/2 tsp. cloves  
1/2 tsp. salt  
1 cup grated carrots  
1 cup whole cranberry sauce  
1 cup firmly packed brown sugar  
1 cup granulated sugar  
1 cup salad oil  
4 eggs, well beaten  
1/2 cup chopped candied lemon peel

Sift flour, baking powder, soda, spices and salt together. Add remaining ingredients and beat until well blended. Pour in well greased, floured 2-quart mold or loaf pan. Bake at 350° for 1 1/2 hours or until top is browned and springs back when lightly touched. Frost with an icing glaze and garnish with holly before serving.

... PEACE be unto you. Luke 24:36

—Lila Springer  
Jacksonettes

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# MARSHMALLOW FUDGE

2 1/2 cup sugar  
1/4 c butter or margarine  
3/4 c evaporated milk  
1 cup marshmallows  
1 cup chocolate chips  
1 cup nuts (optional)  
Cook sugar, butter and milk over medium heat until boils. Boil 5 min., stir constantly so as not to burn. Remove from heat. Add marshmallows, nuts, and chips. Stir until melted. Pour into greased pan. Cut when cool.

—Nancy Capp  
Wilmington Club

# MIRACLE WHIP SALAD DRESSING CAKE

1/2 cup granulated sugar  
1/2 cup Miracle Whip Salad Dressing  
1/2 c. hot water and mix with 2 level t. of cocoa  
1 cup flour  
1 tsp. soda  
1 tsp. vanilla  
Bake at 375° for 30 min. and let stand in the oven for 10 minutes. This makes a small cake

#####

# 4 - Minute Fudge

2 (1lb) pkgs. confectioners sugar  
2 (6 oz.) cans evaporated milk  
2 T. butter  
2 (6-oz.) pkgs. semi-sweet chocolate pieces  
6 T. marshmallow creme  
1 cup chopped walnuts  
Walnut halves.  
1. Combine sugar, milk and butter. Bring to boil, stirring constantly; boil mixture 4 min.  
2. Add chocolate and marshmallow creme; beat until fudge thickens. Add nuts.  
3. Pour into 8-inch square pan. Top with Walnut halves. Cut into squares. Makes about 3 lbs.

—Edith Mertz  
Fairfield Extension Club

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"I wish we could put up some of the Christmas spirit in jars and open a jar of it every month."

—Harlan Miller



## TWENTY - FOUR DAYS UNTIL CHRISTMAS

### Materials Needed:

Verse — December First till Christmas  
Is the longest time of year,  
It seems as though Old Santa  
Never will appear.  
How many days till Christmas?  
It's mighty hard to count,  
So this little button ribbon  
Will tell the exact amount.  
Untie a button every night,  
When the sandman casts his spell  
And Christmas will be here  
By the time you reach the bell.

- 1 strip red burlap or red felt.  
1 yard long, 2 1/4 inches wide
- 28 inch white felt 1 1/4 inches wide
- 1 four-ply green yarn 48 inches long.
- 1 metal eyelet
- 1 tiny sleigh bell
- 1 piece red construction paper 6 1/2" x 4 1/4"
- 1 piece white paper 5 1/4" x 3" (to type verse on)

### Materials Assembly:

If using felt edges will not need finishing.  
Burlap edges should be zig-zagged to prevent raveling  
Make point on one end by folding 1 inch each side to center  
Put eyelet in center of other end, 1/2 inch from top  
Cut white felt into 28 discs, 1 inch indiameter;  
punch small holes 1/4" apart in center of each  
disc (like buttons)  
Cut yarn in pieces 6 1/2" long  
Lace yarn through discs and burlap, spaced 1/2 inch apart and  
tie  
Sew bell on point end of burlap  
Paste verse on red construction paper  
Staple verse at top of burlap







PUPPY POP-IN  
Wilmington Extension Homemakers Club

Contents of kit: Styrofoam half ball      Gold cording  
White felt      Red half cherry  
Red felt      Holly Sprig  
Blue felt      Pattern sheets (2)  
Black felt      Black fur fabric  
White fur fabric



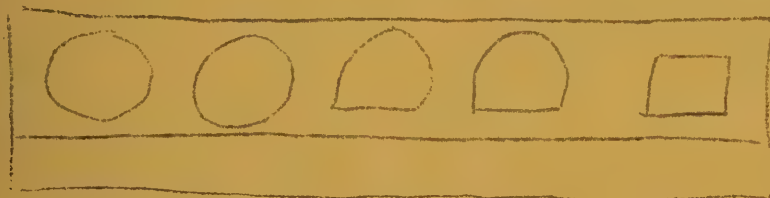
Step 1. Cutout pattern.

Step 2. Draw around the face pattern on the white felt. Cut out, cutting inside your pencil lines. Center the white felt on the styrofoam half ball. Pin the tabs to the styrofoam at opposite points all around the half ball to smoothly cover the ball. Clip a cover diagonally across the crimped edges of the packet of glue to make a pin-sized hole. Unpin the tabs one or two at a time, and hold in place with a pin until the glue sets. Spread glue on the red half cherry and glue in place at the center top of the half ball (for the nose).

Step 3. Follow the layout for white fur to draw around the patterns for the hat tassel, whiskers and paws, use small sharp scissors to cut out, cutting through the BACKING FABRIC ONLY. Cut out the 1/2" wide strip first. Cut the remaining pieces, gently pulling each from the fur.

Step 4. Clip the boot, hat and tongue pattern from the pattern sheets.

Follow the layout to cut the back of the boot (round top) and the hat from the red felt. Cut off the boot pattern along the "cutting line for front of boot"; then



1/2" strip

cut the front of the boot from the felt. Cut out the tongue.

Step 5. Match the hat pattern to the hat. Fold back on the line indicated on the pattern. Spread glue on the felt, lightly covering all of the overlap area. Remove the pattern. Bring the opposite side of the hat over the overlap area and glue in place. Place the hat with the overlapped area at center back. Glue the square white fur tassel to the peak at center front, matching one of the corners of the square backing with the point of the hat. Use a toothpick to put glue on the backing of the long strip of fur. Center the length of the fur on the bottom edge of the front of the hat and press in place until the glue sets. Let dry.

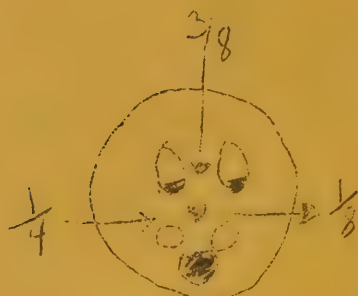
Step 6. Match the front and back of the boot. Place the pattern over the front and fold down a felt cuff on the "fold line, front only." Remove the pattern and pin through the cuff, front of boot and back of boot, as shown. Stitch (either by machine or by hand) with a 1/8" seam allowance. This right side out.

Step 7. Follow the layout to cut the ears from the black fur fabric. Follow the layout for black felt to cut two eyes. Use the eye lids and paws pattern to cut two eyelids from the blue felt. Put glue on one side of each of the blue eyelids and glue over a black eye, matching one end.

-continued next three pages

NOTE: Due to lack of space, the patterns are drawn on three sheets instead of two.





step 8



Step 8. Follow the illustration to pin the features in place.

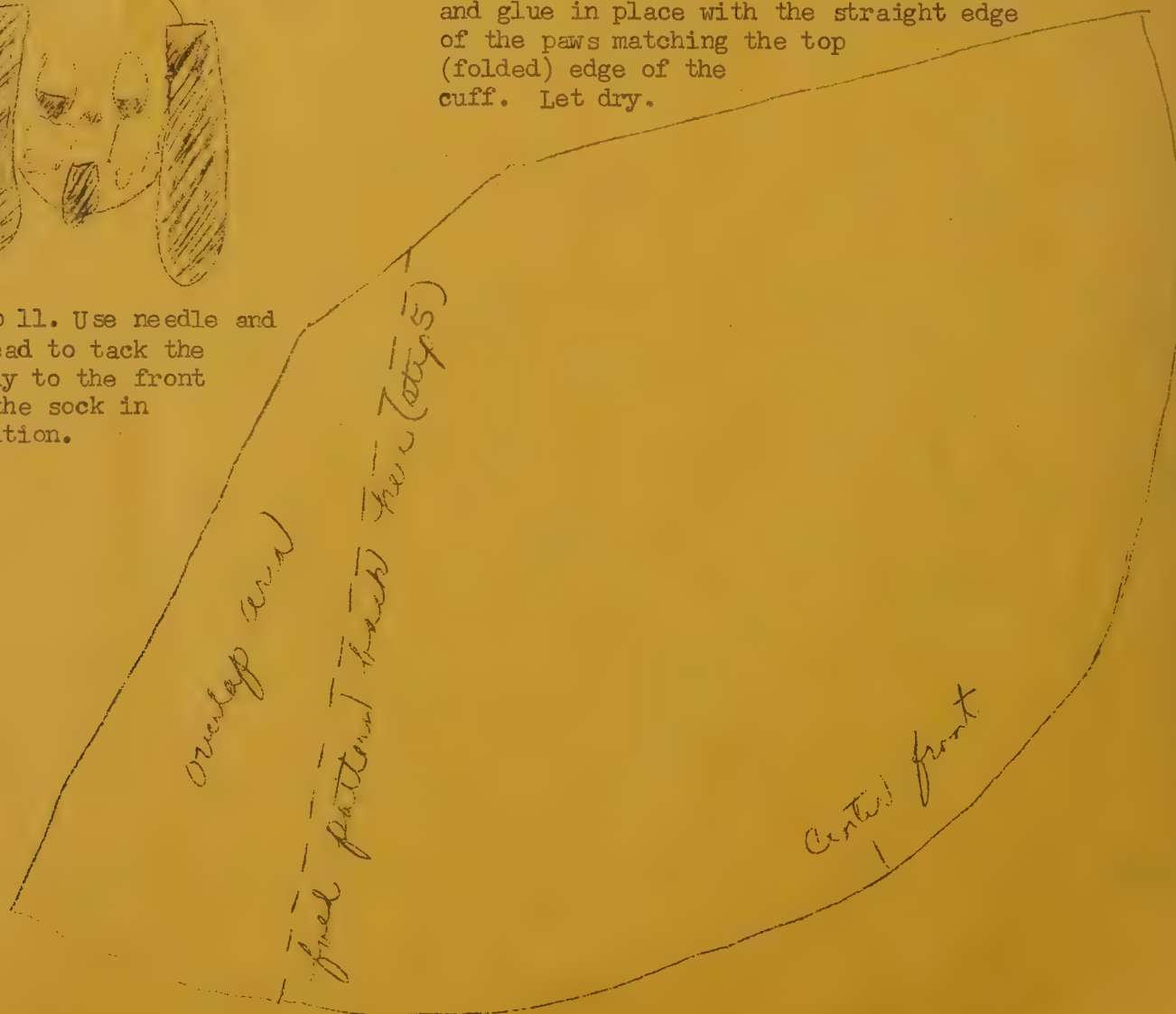
Note that the ears are turned to face front at a slight angle - the top of the ear appears to be on a straight line with the forehead, and back corner is folded down on the back side of the head. Set the hat on his head ... when you are satisfied with the placement of the features and ears, remove them one at a time, and glue in place. Put glue on just the top edge of his tongue. Put glue around the bottom edge inside the hat. Replace; then hold in place with pins through the fur and on the back while the glue sets.

Step 9. Clip the gold cord to measure 7". Hold the ends together and knot securely to make a hanger. Tack to the back of the boot in the position shown.

Spread a thick layer of glue over the back of the head and hat. Center on the back of the boot, with the chin just above the cuff of the boot. In the front.

Step 10. Put glue on the backs of the paws and glue in place with the straight edge of the paws matching the top (folded) edge of the cuff. Let dry.

Step 11. Use needle and thread to tack the holly to the front of the sock in position.





PUPPY POP-IN  
(1)

black felt  
Eye  
cut 2

Eye lid  
and  
paws

red felt  
Tongue  
Cut 1

white fur  
whiskers  
cut 2

white  
fur  
tassel

Cutting line for front of boot

fold line front only

Ear

RED FELT BOOT



Red felt layout  
(step 4)



black felt  
layout  
(step 8)



black felt layout  
step 8)



## PINE CONE DOOR SWAG

Materials needed: 3 large pine cones  
2 3/4" satin ribbon  
1 1/2" tinsel ribbon  
Curb jewelry chain  
and wire & glitter

Spray cones with adhesive or krylon crystal clear spray and apply glitter.

Attach chain to cones with wire - wire ribbon bows and attach to jewelry chain with wire.

### HOUSEHOLD HINTS:

Instead of sending flowers or a gift to a friend in the hospital, send it to the friends' home on the day he or she is to return from the hospital. It makes a cheerful welcome for the patient.

If, when making pin cushions you stuff them with steel wool, it will prevent pins and needles from becoming rusty and it will keep them sharp.

Tack stick-on labels to appliances where you can record the date of your last service call, and also the repairman's phone number.

Rub the bathroom mirror with soap, then wash. This prevents the mirror from steaming up.

Don't you hate to throw away those beautiful greeting cards? They can be cut out and used as place markers in your books, or for gifts that you give.

## PINE CONE SANTA

Materials needed: 1 giant long leaf pine cone  
2 small pine cones  
gauge 26 bare wire  
Santa head

Wire the two small pine cones to the large long leaf cone with number 26 wire. Wire tightly inside the lower scales of the cones and wire to the scales of the large cone. Attach Santa head to the top of the pine cone with number 26 wire. Glue a red 20 or 25 mm glass ball inside the scales below Santa's whiskers. The Santa may be placed on a styrofoam block or used in a scene.





## GAY GRAB BAGS

Grab bag gifts have become almost traditional at holiday parties, so why not provide unusual containers suitable decorated for the Season.

To make a sleigh use a grocery carton. Cut down the top flaps at the front and back of the sleigh; then set sleigh on runners of cardboard and cover with foil.

—Judy Richey  
Smithfield Extension Club

## BOTTLE CAP CORSAGE (Judy Richey)

Red plastic bottle caps make very gay Christmas corsages. You can use the tiny caps like those on tubes of toothpaste, or large ones such as those on detergent bottles.



If the caps do not already have holes in the top, such as the squeeze bottle caps do, punch a hole with a heated needle. String each bottle cap on a pipe cleaner with a shiny Christmas bead on the end. Gather caps together with artificial leaves, beads, bangles, and a ribbon bow at the top.

## COTTON BALLS TRIM A CONE TREE



HOW TO MAKE IT: Glue cotton balls to a cone made from a half-circle of firm but flexible cardboard. Intersperse with colorful glass beads. Top with small store bought bead sunburst or finial made from beads strung on glass-headed corsage pin. Base of tree is a large salt carton covered with gold gift-wrap paper. Beads are attached with sequins and pins, as shown. Push pins through the cardboard cone, then lay cone on side and using a small brush, put glue around pins where they come through the cardboard on the inside of the cone. When glue has dried, snip off ends of pins. Place tree on base. Note: If tree is used without base, it is not necessary to cut off pins.

## MILKWEED POD TREE

Clean the "fur" out of the inside of the pods. Pods should be in halves and free of dirt before painting. Lay pods on paper, insides up, and spray with gold paint. When dry, turn pods over and spray outsides with green paint. Also spray the plastic foam cone green to help camouflage any spaces between pods.

Start at the bottom of the cone and pin the pods on, placing the pins toward the top of the pod. Layer pods to the top of the cone and finish with a golden treetop ornament for a touch of glamour.

\*\*\*\*\*  
\* SEE the COTTON BALL TREE, the MILKWEED\*  
\* POD TREE, and OTHERS displayed by the \*  
\* WORTH WHYLE CLUB at the Holiday Work- \*  
\* shop on October 23, 1974 \*  
\*\*\*\*\*



"Aunt Lydia's Heavy Rug Yarn

3 - 70 yd skeins white

1 - 70 yd skein black

1 - 70 yd skein red

Aluminum Crochet Hook size H

Open and cut 1 end of each White skein.

ARMS: Cut a 13 inch length from each of the 3 skeins. Place neatly one on top of the other. Remove about 9 strands from remainder of 1 skein. Tie one inch from each end for hands, then tie again on each side about 3 inches from each hand for shoulders.

BODY: Take remainder of 3 skeins. Place neatly one on top of the other, tie in center for top of head. Fold in half, then tie about  $3\frac{1}{2}$  inches from top of head for neck. Tie about 4 inches from neck for waist. Insert arms through center at sides. Divide remaining yarn in half for legs and tie each section about 1 inch from each end. Cut and trim hands and feet evenly. Fill head with tissue or 3 paper napkins.

HAT: With black ch 2, 6 sc in 2nd st from hook. Without joining rounds work 2 sc in each sc. Place a marker at beg of each round. 3rd ROUND: 1 sc in next sc, 2 sc in next sc, repeat from beg all around. 4TH ROUND: 1nc in every 3rd sc. 5TH ROUND: 1 nc in every 4th sc. 6TH ROUND: sl st in 1 st sl sts (30 sc). 7TH ROUND: Working through both loops work 1 sc in each sc.

8TH ROUND: Dec 6 sts evenly spaced (to dec: work 2 sts tog). 9TH ROUND: Work even in sc (24 sc). 10TH ROUND: Same as 8th round. NEXT 3 ROUNDS: Work even. NEXT ROUND: Work 2 sc in each sc (36 sc.) NEXT 2 ROUNDS: Work even ending last round with sl st in last 2 sts, cut yarn.

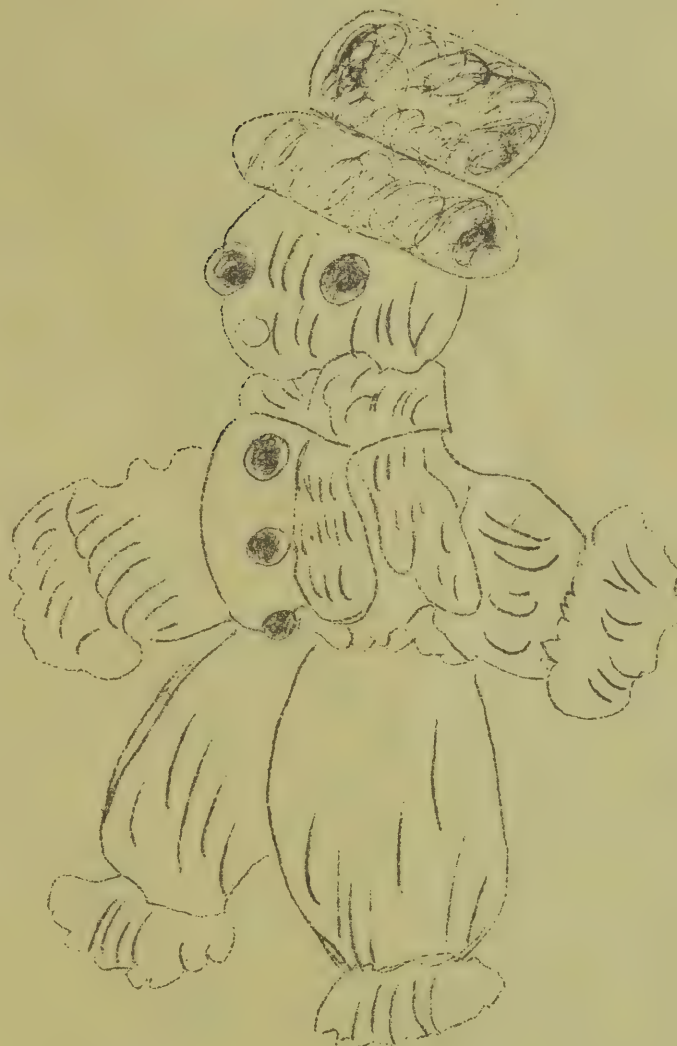
EYE: Work 2. With black work 1st round tightly same as hat.

BUTTON: Work 3. Work same as eye

NOSE: With red work 1st round same as hat. Work 2 rounds even in sc. Fill with a small amount of yarn, pull sts tog tightly, cut yarn.

FINISHING: Sew eyes, nose, hat and buttons in position.

SCARF: With red ch 6, 1 dc in 4th ch from hook, 1 dc in each ch, ch 3 to turn all rows. 2ND ROW: 1 dc in each 6 dc. Repeat 2nd row for 24 inches. Tie scarf around neck.

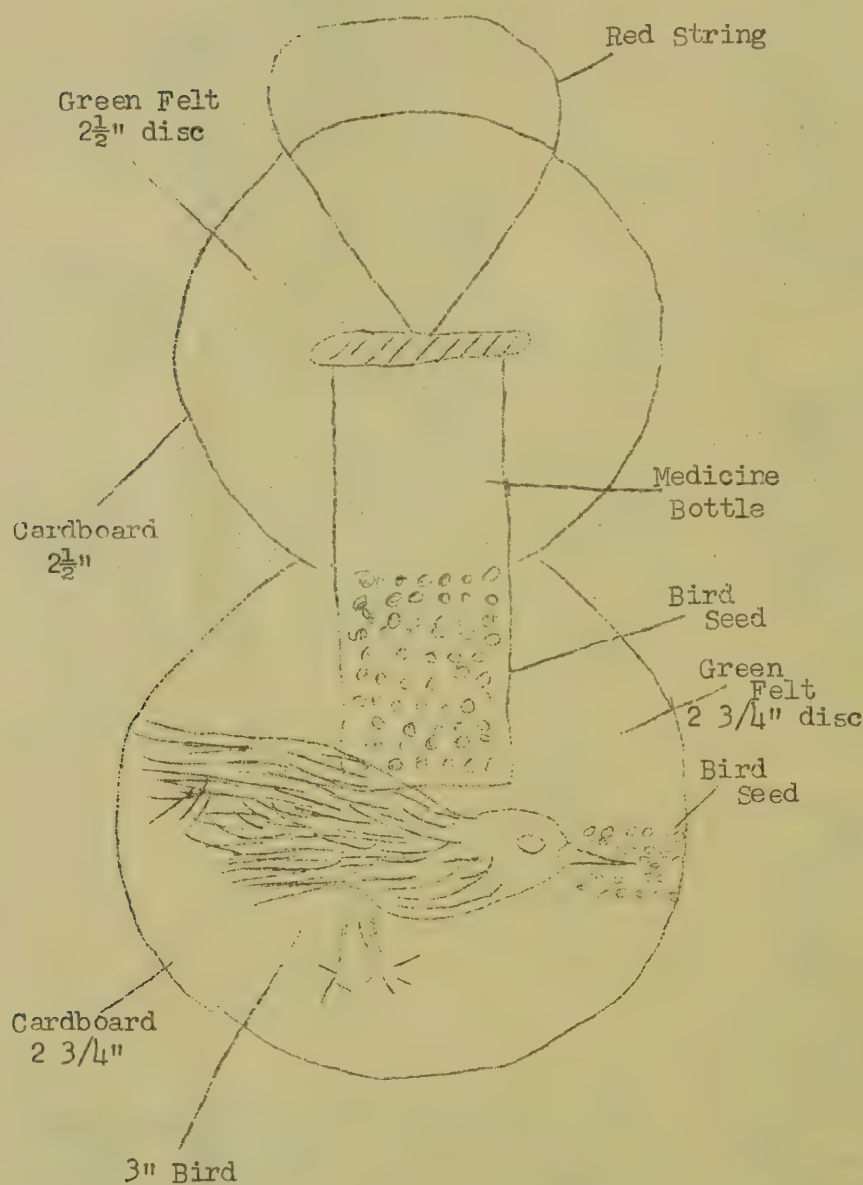


# BIRDFEEDER TREE ORNAMENT

From - Richland Township Extension Club

## THINGS NEEDED

- A - Heavy String  
(for hanging)
- B - Green Felt
- C - Cardboard
- D - Bird Seed
- E - Clear Medicine Bottle
- F - Three inch bird
- G - Glue



Cut out one circle of felt  $2\frac{1}{2}$ " in diameter and one piece of cardboard the same size. Glue felt circle to cardboard disc. Using large needle, thread with heavy string and make 2 holes close to center of disc, tie string on cardboard side (leaving enough string on top side for hanging. Cut out another circle of felt  $2\frac{3}{4}$ " and cardboard to match and glue together. Fill medicine bottle half full of bird seed and glue lid on. Glue small disc to bottle top (cardboard next to cap) Glue large disc to bottom of bottle (felt next to bottle). Glue a few bird seeds in a small circle on rim of disc. Glue bird by the small circle of seeds so that it appears to be eating.



## FAIRFIELD TOWNSHIP EXTENSION HOMEMAKERS PRESENT:

### C A N D L E      L A M P

Materials needed: 2 Nu-Maid Margarine bowls  
1 Nu-Maid Margarine Cup  
1 Candle Wreath  
1 Candle  
1 Chimney  
Glue - instant glue for plastics

Directions: 1. Fill one bowl with sand to about 1/2 full  
2. Glue tops of bowls together  
3. Place wreath on top of bowls  
4. Fasten candle in cup with small nail  
5. Place cup with candle in place, down in wreath and glue to top of bowls.  
6. Place glass chimney down in cup.

See display at the Workshop 10/23/74

# # # # # # # # # # # # # # #

### C H R I S T M A S      C A N D L E      B O A R D

The board is a lovely thing to have for yourself or to give as a gift to others. It can be made of Walnut or other wood. The size is 12 x 7 inches and 7/8 inches thick. The size may vary but must be heavy so as not to tip. Thirteen (13) holes are bored in it 6/8 in. wide or just the size of candle bases and nearly through the wood. The wood is then stained, sanded, and waxed. It may be given as a gift just this way or it can be trimmed and given.

The variety is infinite. Arrange your candles first. If for a table centerpiece, put higher candles in center and lower candles at edges and sides. It may be just filled with candles and trimmed around the outside. It makes a lot of heat so be sure decorations aren't too close. You can use up old candles because it is prettier if not all the same height. You can trim with everygreen, holly berries, tree balls, tinsel, small figures and/or pinecones.

The board may also be used for Thanksgiving, Halloween, and Easter.

No one ever complains of not enough light with this on the table.

See display at the Workshop 10/23/74 on Fairfield Club's table

# #

### CHRISTMAS HANGING (Jolly Janes Extension Homemakers)

1 piece of burlap about 1 yd. long and 4-6 inches wide. Cut circles from white felt and put numbers on them from 1 to 25. Tie on the strip one under the other with colored yarn. Place a small bell at bottom. Take off each date up to the number 25 and ring the bell - IT'S CHRISTMAS!

CHRISTMAS BALLS (Jolly Janes): Start with 3 inch styrofoam balls. Place pictures on ball and paste. Cover with paste and dip in glitter. Place small screw eye in top for hook to hold it on the Christmas Tree.





COUNTRY CHARM HOMEMAKERS PRESENT:

B R E A D      W I N N E R  
(A Little Dough Makes a Beautiful Centerpiece)

HOW TO PRESERVE AND DECORATE LOAF OF BREAD - You will need: a loaf of unsliced bread, paintbrush, high gloss varnish, ribbon, decorative greenery and vegetables. Place the loaf on a cookie sheet and bake in a 140 degree oven for 3 days and nights. Remove from oven and allow to cool.

MODERN HOUSEWIFE or CAREER GIRL METHOD: Get a beautifully shaped, UNSLICED LOAF of bread. Set oven to 200° and dry for 8 hours. Cool completely. Paint loaf with 2 coats of high-gloss varnish. Let varnish dry thoroughly between coats. (just set your loaf on a cookie sheet, in a 200° oven, turn out the lights and go to bed). Your bread will be ready and waiting when you get up. (In another paragraph it suggested 3 coats of varnish, allowing the varnish to dry completely between coats.)

WRAP RIBBON around loaf and tie in a bow. Attach greenery, mushrooms, green onions, carrots or other vegetables by inserting wire stems into loaf. Artificial greenery and vegetables are available at craft, hobby and/or variety stores.

# # # # #

BREAD DOUGH BASKET: You will need the following materials: all-purpose flour, salt, an egg, rolling pin, knife, mixing bowl, measuring cup, large spoon, loaf pan (preferably glass), cookie sheet, shortening, pastry brush, paintbrush, high gloss varnish.

1. Add 1½ cups salt to 1 ¾ cups warm water. Stir until partially dissolved. Add 4 cups flour. Stir until thoroughly mixed. Put dough on a lightly floured surface and knead for approximately 2 minutes (dough should be firm). Since flours differ, it is sometimes necessary to add flour to harden dough or water to soften it. Dough should be heavy enough to maintain its shape after being cut into strips, but moist enough to handle without cracking.

2. Grease outside of loaf pan and place upside down on a greased cookie sheet. Roll dough on lightly floured surface to ¼" thickness. Cut into strips approx. 1½" wide.

3. Place 3 strips along length of pan. Strips must be long enough to cover length of bottom and ends of pan. Now place 5 strips crosswise, weaving them alternately over and under lengthwise strips. Moisten with a few drops of water at each point where strips cross and press lightly with your fingers to seal pieces together.

4. One long strip must be woven through the pieces along sides of pan. Place top of strip approximately 1 1/2" from bottom of pan and weave all the way around pan. You will probably have to piece several short strips together to make long strip. When adding to a strip, always moisten ends of strips and press lightly to join.

5. Cut off uneven edges at top of pan. To make twisted edge along top, roll 2 pieces of dough between your palms to make two long cylindrical pieces.

6. Twist them together and place along edge of loaf pan, moistening strips before attaching twist. (Twist can also be pieced if necessary.)

7. Beat an egg and with a pastry brush, paint woven strips with beaten egg. Bake in a 350° oven for an hour or until basket is golden brown. (Check after 15 min. to see if any parts of basket were not covered with egg. Unpainted portions will remain dull and much lighter in color and can be painted at this point.) Remove basket from the oven and let it cool until it can be handled. Lift the basket off the pan. Brush the inside with egg and return it to the oven for 15 minutes or until the inside of basket is brown.

8. After the basket has cooled, apply 3 coats of varnish, allowing the varnish to dry completely between coats.

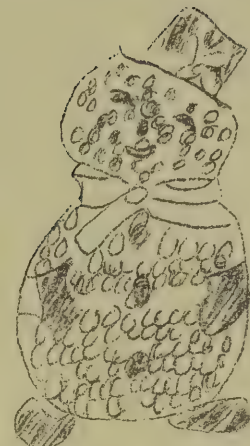
NOTE: To make napkin rings, roll dough into two long cylinders, as you did for making basket, twist cylinders together, cut ends, moisten and press together to adhere. Bake until brown on one side, turn over, and brown on other side. Varnish as did basket.


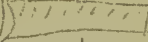
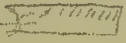


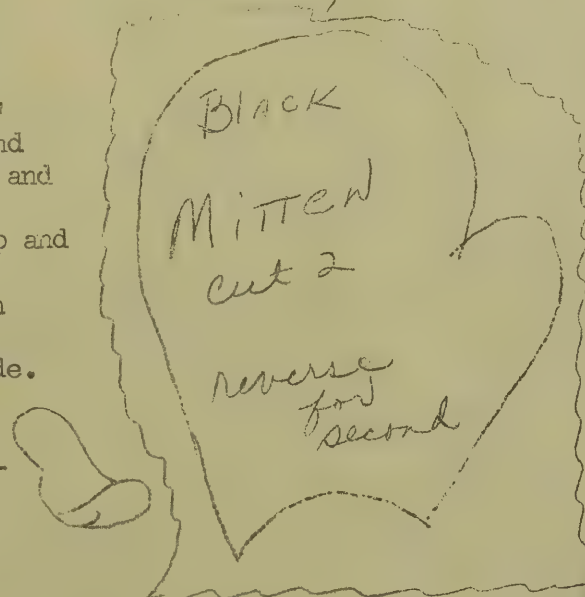
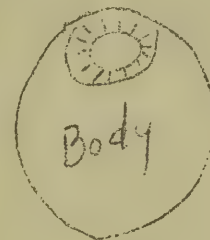


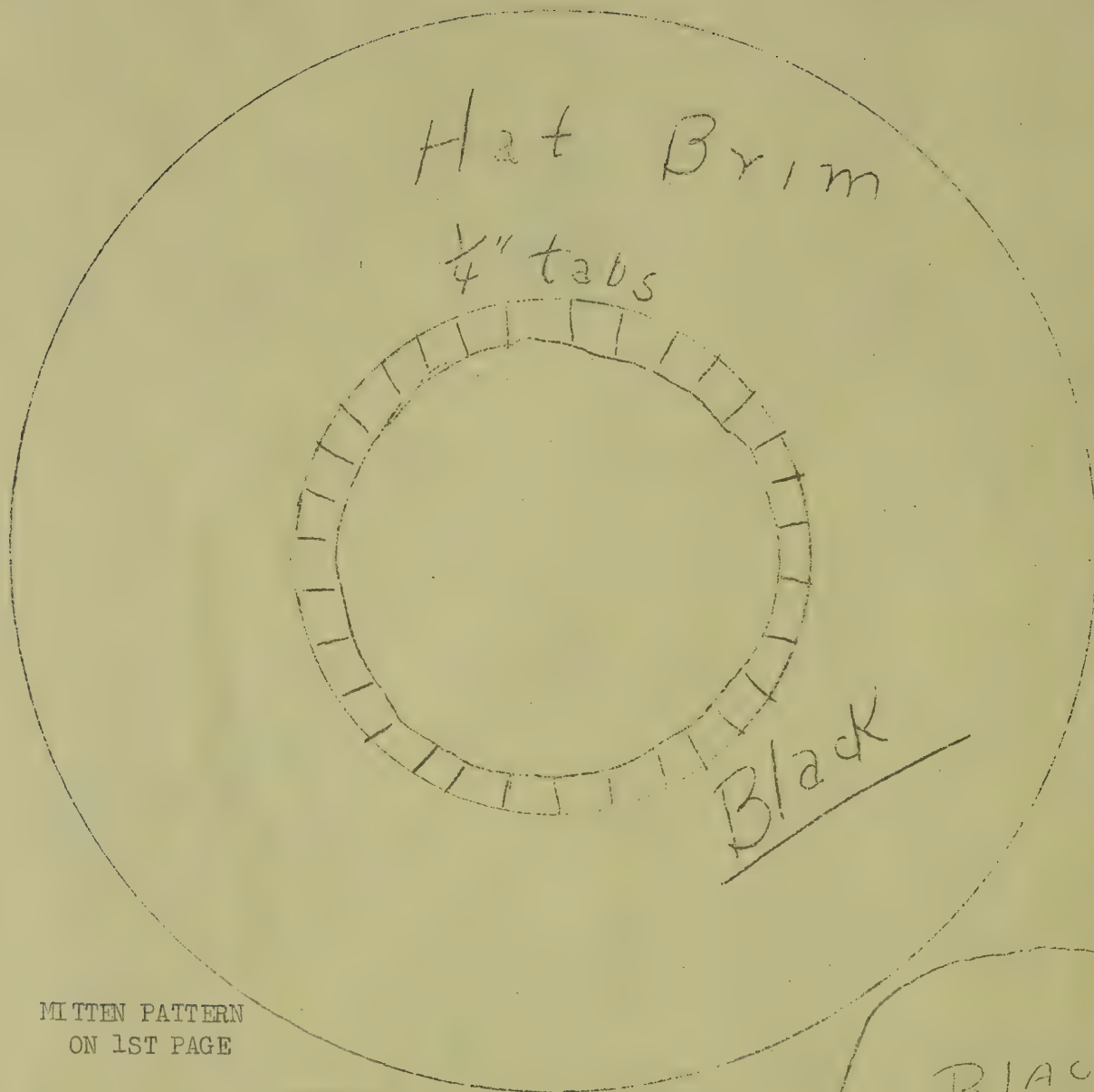
# " SNOW - D R I F T E R "

MATERIAL NEEDED: 2 - 5¢ ballons Black Suede Paper  
 Paper towels (plain) Red Suede Paper  
 Wheat Paste Red Ribbon  
 Tissue paper (white) Holly Leaf Ornament



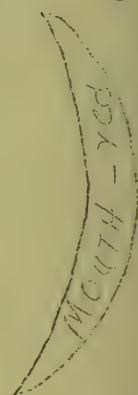
- STEP 1: Mix 3 tbs. wheat paste with 2 cups water. Bring to boil stirring constantly and then let cool.
- STEP 2: Tear paper into strips 1" x 3"
- STEP 3: Blow up one ballon until it measures 17" around. The other ballon until it is 24" around. Tie tightly to prevent air leaking out.
- STEP 4: Begin putting on paper towels starting about 1 1/4" down from top of small ballon. Cover by overlapping paper for paper mache shell. Let dry for 24 hours. Then break ballon and remove.
- STEP 5: Do the same with the body ballon only start down about 1 1/2" from top.
- STEP 6: Let dry slowly so the air pressure inside the ballon will not burst the paper mache shell.
- STEP 7: Attach the head to the body as follows: Make 1/2" cuts 1/2" apart in the top of the body to make tabs. Put paste on tabs and bottom 1/2" of the head. Place head inside edge of body opening.
- STEP 8: Cut a circle 3 1/2" same size as hat crown pattern from heavy cardboard. Paste to bottom of body, press down to flatten the bottom area slightly.
- STEP 9: Cut tissue paper into strips 4" x 15"  4"  
 Fold over half ending with a double strip 2" x 15". Paste the 2 loose edges inside, to form tube, let dry. Then cut on folded side about half way through, and about 3/16" apart. 
- STEP 10: Insert pencil  to fluff loops out.
- STEP 11. Paste strips to body starting at the bottom winding in a continous spiral so the strips are about 1/4" apart. Point loop down. Butt the next strip to the end of the first strip. Cover to neck. The edge of last strip should overlap onto the head about 1/4". Cover head working from center top to the neck with loops pointing up. Cut about 5-11" strips of tissue to start top, then wind strips in spiral until head is covered and last row ends with neck crease.
- STEP 12: Place hat brim on table, suede side up and bend the tabs up. Put the crown o Paste hat band to form circle and then paste crown to band with tabs inside. Then paste hat brim on with tabs inside. Add band and holly leaf.
- STEP 13: Paste together to pieces for foot and turn up end. Put on snowman. Add remaining trim to snowman.



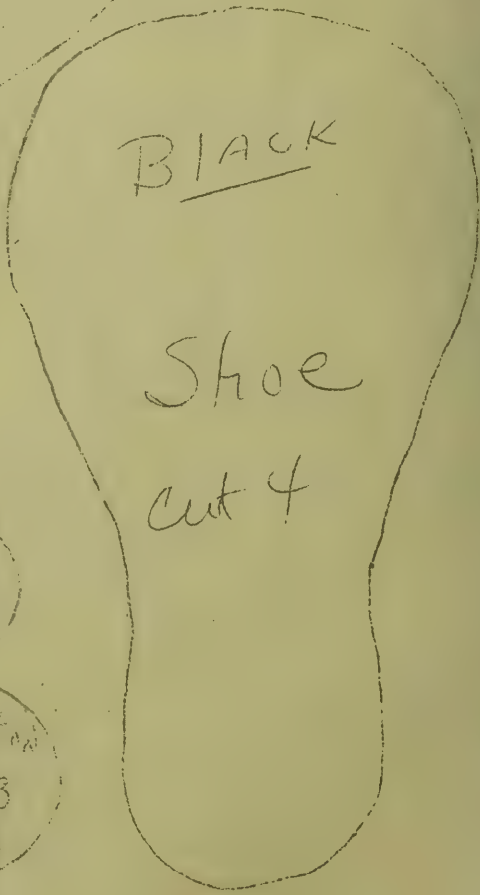
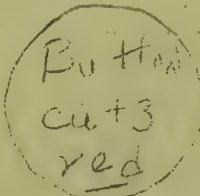
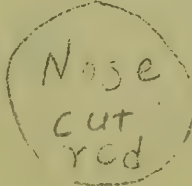
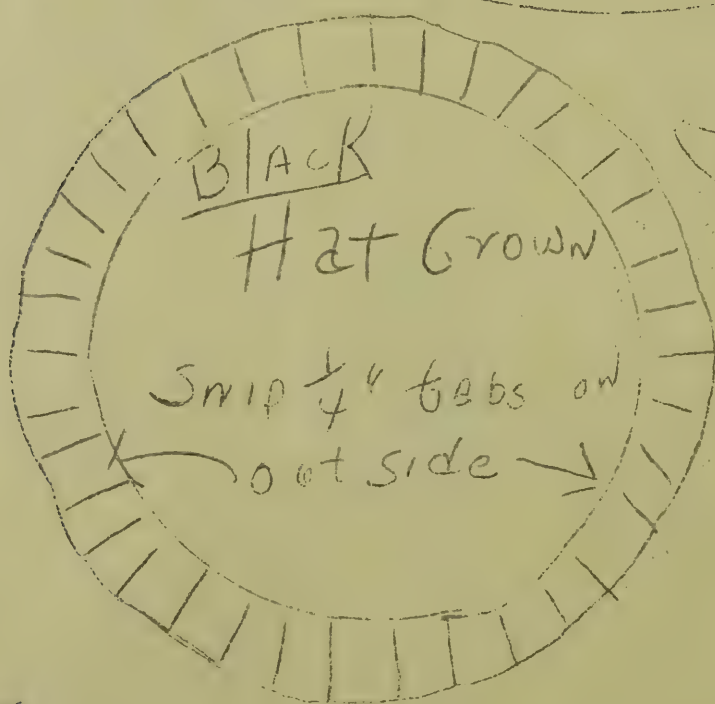


HAT BAND IS 1/2" x 10" - red

CUT a 2 1/4" x 9 3/4" strip for side  
Crown Hat - black



MITTEN PATTERN  
ON 1ST PAGE





## "QUILLING"

Quill work can be traced as far back as the 13th century; however, it is believed that most of this old art was done during the 18th century.

The French nuns would cut narrow strips of paper and roll or curl this around a feather quill; thus calling the work "quilling". Much of this intricate work trimmed religious pictures and statues in the churches of Europe. The delicate designs were also used on fire screens, cabinets, mirrors, borders for needlework, china and jewelry. Gradually the pieces were used to make the whole picture itself.

### SUPPLIES NEEDED:

1. Pattern
2. Hat pin, corsage pin or round toothpick
3. White glue which dries clear-such as Elmers
4. Quilling strips approximately 3/16" wide and of varying lengths
5. Sheet of wax paper
6. Toothpicks for gluing

### GENERAL INSTRUCTIONS:

To curl or quill the strips take paper between thumb and forefinger. Bend over pin or round toothpick. After several turns remove pin and coil between fingers to end of the strip. For a tight coil, glue end and leave as is. For a loose coil, let slip slowly through fingers to reach desired size. Measure the first strip then match the rest needed for that size to it. Glue ends of each strip as you finish with it.

After you have quilled a few of the pieces needed in your pattern, begin gluing them together, placing the pieces on the wax paper until dry.

### "E A S Y

### S N O W F L A K E"




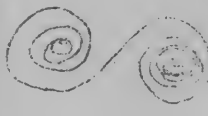

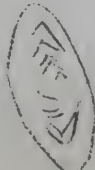








- Step 1: Take 8 strips 12" long. Quill to 9/16" diameter. Take seam side of coil in two fingers and opposite side in two fingers and pinch-see #4 in basic instructions - glue crease ends and sides together to form an 8-pointed star.
- Step 2: Take 8 strips 8" long. Quill to 7/16" diameter. Make eye shape. Glue in between points of star center.
- Step 3: Take 16 strips 12" long. Quill to 1/2" diameter. Pinch seam to form teardrop shape. See #3 in basic instructions. Glue pointed ends of two teardrops to each point of eight pointed center. Also glue sides of teardrops together.
- Step 4: Take 8 strips 12" long. Quill to 1/2" diameter. Glue coils in between round ends of two teardrops.
- Step 5: Take 8 strips 12" long. Quill to 9/16" diameter. Pinch creases to form teardrop. Pinch two opposite sides to form round edge to fit on previous coils. See #5 in basic instructions. Glue points on eight coils.
- Step 6: Take about 8" of cord. Thread through one point of "Snowflake" and knot ends to form hanger cord.

— AUBURN HOME DEMONSTRATION CLUB

Note: See basic instructions on another page of this book

# BASIC INSTRUCTIONS for QUIL WORK

	<p>1 This is made by rolling the paper around the pin (keeping it very tight). When you reach the end of the paper slip the pin out and place a dot of glue. Hold firmly until the glue is dry.</p>		<p>8. Start with a loose circle and pinch at both ends. At the same time, push tightly toward the center.</p>
	<p>2. This is made by starting with a tight circle. But, after slipping it off the pin, let it slowly spring loose then glue it. This is often used in grape designs.</p>		<p>9. Roll paper about half way. Remove pin and roll the other end in the opposite direction.</p>
	<p>3. Make a loose circle, then pinch one side of it. This does not have to be pinched hard or held very long.</p>		<p>10. Roll both ends toward the center.</p>
	<p>4. Start with a loose circle, then pinch both sides.</p>		<p>11. Fold paper in half and pinch. Then roll each end toward the center.</p>
	<p>5. Start with a loose circle, then pinch down in the middle pinching the two points slightly. Pinch the bottom to make a point.</p>		<p>12. Fold paper in half, then roll each end to the outside.</p>
	<p>6. This is made like No. 5, but do not pinch the bottom of the circle.</p>		<p>13. Start with a short loop and continue to loop paper around (gluing at the bottom each time) until your petal is the size desired.</p>
	<p>7. Starting with a loose circle, pinch two places at the top and two places at the bottom. Lay it down and shape until square.</p>		



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